

BURNHAM MARKET BRASSERIE MENU

STARTERS

- SOUP OF THE DAY freshly made with locally sourced produce 7
- DRESSED CROMER CRAB TIAN toasted sourdough, lemon crème fraiche, dill (cr,mu,e,g,m) 14
- NORFOLK TOMATO & BUFFALO MOZZARELLA SALAD, avocado, rocket & toasted pinenuts, basil pesto (m,n,su) 11
- PRESSED TERRINE OF HAM HOCK sultana puree, apple, pickled onion, pork popcorn (mu,g,su) 9
- BEETROOT MARINATED SALMON, beetroot gel, horseradish mayonnaise, tapioca crisp (f,su,cr,e) 10

MAINS

- FISH & CHIPS saffron & ale batter, minted crushed peas, sauce tartare, lemon (g,m,e,su) 17
- 28 DAY MATURED 8OZ RIBEYE STEAK hand-cut chips, Portabella mushroom, grilled tomato, garlic butter & watercress (m) 28
- THE HOSTE STEAK BURGER toasted brioche bun, fries, tomato relish, bacon & cheese (m,g,f,su,s) 17
- DEEP FRIED BUTTERMILK MARINATED HALLOUMI lemon Yemeni relish, minted pea puree, sea salad tartare sauce, pickled quail egg (m,e,g,su) 16
- ROASTED BREAST OF MAIZE FED CHICKEN champ mash, buttered spinach, slow roasted cherry tomatoes, pea, thyme & pancetta (m,c,su) 19

SALADS

- AVOCADO, FETA & ASPARAGUS SALAD quinoa, roasted beetroot, edamame beans, alfalfa, lemon oil (s,m,su) 9/12
- BRANCASTER LOBSTER SALAD avocado, new potatoes, pickled fennel & radish, lemon mayonnaise (cr,su,e,c,f) *Market Price*
- PAN SEARED TUNA NICOISE SALAD new potatoes, Norfolk quail egg, slow roasted cherry tomatoes, anchovies, olive & aged balsamic (su,f,e) 17

DESSERTS

- RASPBERRY CHEESECAKE meringue, raspberry curd, tuille (g,m,e) 6
- FUDGY APRICOT PUDDING fudge sauce, vanilla ice cream (g,m,e) 6
- CHOCOLATE FONDANT Bailey's ice cream, caramel sauce (su,m,e,s) 7.5
- SELECTION OF ICE CREAMS AND SORBETS (please ask regarding allergens) 2.5 per scoop
- PETIT FOURS Lapsang souchong, whisky and chilli truffle, bordeaux canelés, coffee and Tia Maria truffle, cassis macaroon, pistachio fudge (su,e,c,n,,g,m) 7

SANDWICHES

SERVED FROM 12PM-5.30PM

- ROASTED LOCAL HAM grape chutney, baby gem, mayonnaise (su,g,e) 9
- LETZER'S LOCAL SMOKED SALMON cream cheese & chive (f,m,g) 10
- CROMER CRAB crème fraiche, dill & lemon mayonnaise (cr,g,mu,m) 10
- NORFOLK BLACK LEG CHICKEN mustard mayonnaise (mu,e,g) 9
- AVOCADO tomato, goat's curd, basil & pine nuts (m,n,g) 8
- TOASTED SALT BEEF mustard mayonnaise, dill, gherkin & rocket (mu,e,su,g) 10

SUNDAY ROASTS

Sirloin of locally reared beef is available every week between 12-3pm.
Roast loin of pork, roast leg of lamb & pot roast chicken dependent on availability.
(please ask a member of staff for today's options)

Allergens

g-gluten/wheat / *m*-milk / *c*-celery / *mo*-mollusc / *cr*-crustacean / *e*-egg / *mu*-mustard / *se*-sesame / *s*-soya /
n-nuts / *p*-peanuts / *f*-flupin / *f*-fish / *su*-sulphur dioxide